

## #50 Janusz Słodowy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **3.9**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **53 C**, Time **15 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **40 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (89.3%)	81 %	4
Grain	Monachijski typ I	0.4 kg (7.1%)	79 %	16
Grain	Weyermann - Carapils	0.2 kg (3.6%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	30 min	11.3 %
Aroma (end of boil)	Oktawia	50 g	0 min	9.2 %
Whirlpool	Oktawia	50 g	0 min	9.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
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Fining	whirlfloc	0.5 g	Boil	5 min
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